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TRANSLATED BY: HAYONE CHUNG
EDITED BY: YEJI LEE

.....!!

I CAN'T BELIEVE FISHFACE JUST SAID THAT!!

IS HOH REALLY ALL THAT?!

The guy's nothing without his wife.

THEN...WHAT DO WE DO?

DO YOU THINK WE CAN STILL WIN?

THERE IS ONE WAY.

WHAT IS IT?!

IT'S A FRENCH CUISINE, MADE FROM FRESH INGREDIENTS PRODUCED IN KOREA.

I'LL DEVELOP A NEW TECHNIQUE TO PREPARE DISHES WITH THOSE INGREDIENTS.

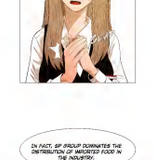
"CONTEMPORARY CUISINE".

"CONTEMPORARY CUISINE: MODERN TECHNIQUE OF COOKING THAT DEVELOPED ALONG WITH TRADITIONAL COOKING. IT EMPHASIZES CREATION OF INNOVATIVE AND MODERN DISH THROUGH NEW APPRECIATION.

*Fromage, meaning "cheese" in French, it's eaten after the main course before dessert and tends to about 400 types of cheese.

I don't it a bit risky? Telling Sae Noh is known for his strength in traditional French cuisine.
He always talks about "classics that classics that" in vain, Noh Chef.

What makes French cuisine famous?
It's the abundant, fresh ingredients.
And the sauce usually accentuates the ingredient's natural flavor.



In fact, SF Group dominates the distribution of imported food in the industry.
If we try to compete them on ingredients, we lose soon.

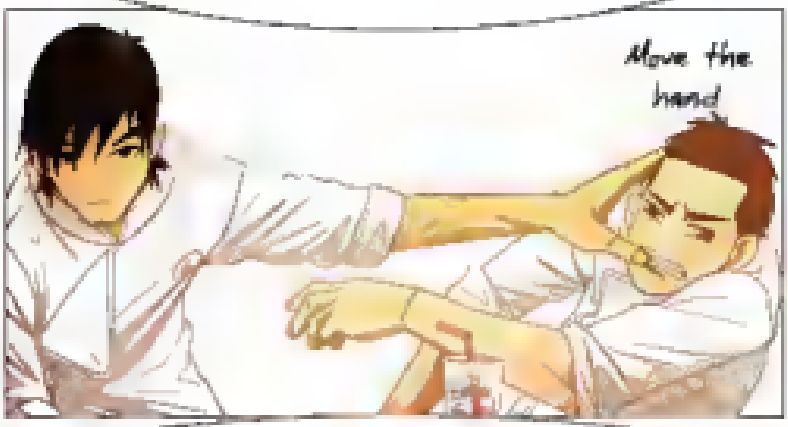
Like Dodo said, Noh was the head chef at the restaurant that specializes in classic cuisine in Paris, of all places.
It's hate to admit it...but I can't beat Noh in French cuisine...just yet.

THAT'S HER LINE.
Ouch!!
BAM!
HEY, FISHFACE! HOW DARE YOU KEEP HITTING ME WITH A SPOON!!
THIS IS A MAGICAL SPOON.
Hey, we're in the middle of a meeting.

CHEF.

PLEASE COME UP WITH A MENU THAT WILL MESMERIZE THE FRENCH STAFF FROM THE EMBASSY.

IF CHATEAU IS SELECTED INSTEAD,



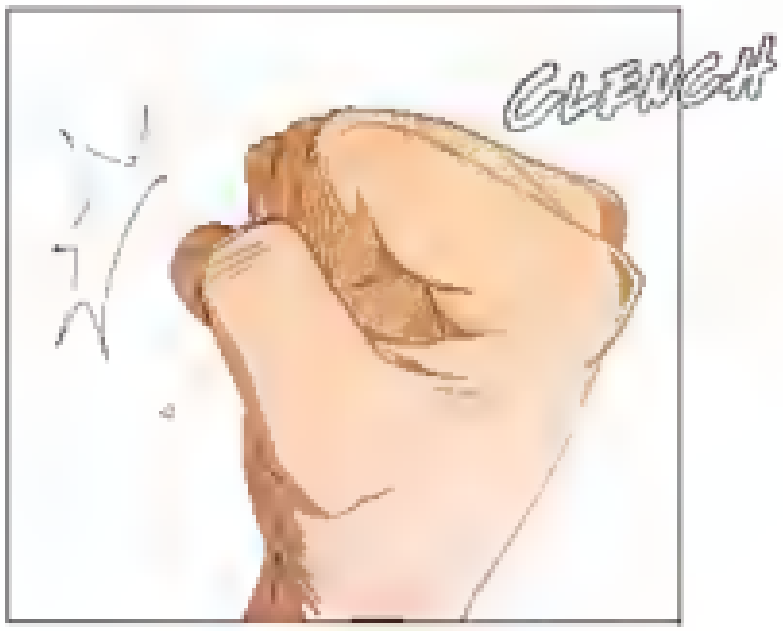
THE THINGS I JUST MENTIONED WILL HAPPEN TO CHATEAU, MAKING IT MORE DIFFICULT FOR LA PETITE MAISON...

NO MATTER WHICH CORPORATION SPONSORS CHATEAU,

NO MATTER HOW HOT THEIR STAR CHEF IS,

WE CANNOT AFFORD TO GET BEHIND.

PLEASE, STRIVE FOR YOUR BEST.


CLENCH!

JUST LIKE DOOG! SAID, IT'S THE PERFECT CHANCE TO RETURN THE BLOW TO SP CHOE AND TEUM SAE!

I won't sit
around anymore!

SO...HE ENDED UP BECOMING A CHEF?

YES, MA'AM.

HE'S WORKING AS A HEAD CHEF AT A FRENCH RESTAURANT IN ITAEWON.

.....

I GUESS...BLOOD IS THICKER THAN WATER...

DOES THIS MEAN...

THAT YOUR BLOOD IS THICKER THAN MINE...?

MARTIN.
YES, MA'AM.

I CAN'T ALLOW HIM TO GO ON AS A CHEF.

I'D LIKE YOU TO MEET HIM.

SCRUNCH

THERE'S NO WAY I'M GOING TO ALLOW THIS!